RAVENOUS

Cooking with Friends

THIS BOOK IS PROPERTY OF:
F. W. Colghoun
IF FOUND, PLEASE RETURN
in person

This essential guide for fine dining is the result of ye
of searching for a better way to serve my fellow man

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TO BE SENT)

Great company makes a great meal.

Capt. Boyd.

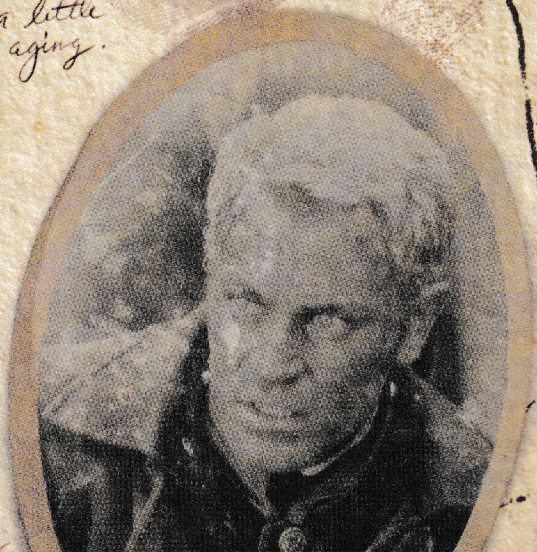
Love to have him for dinner, if he ever comes around.

Col. Hart

A fine dinner companion

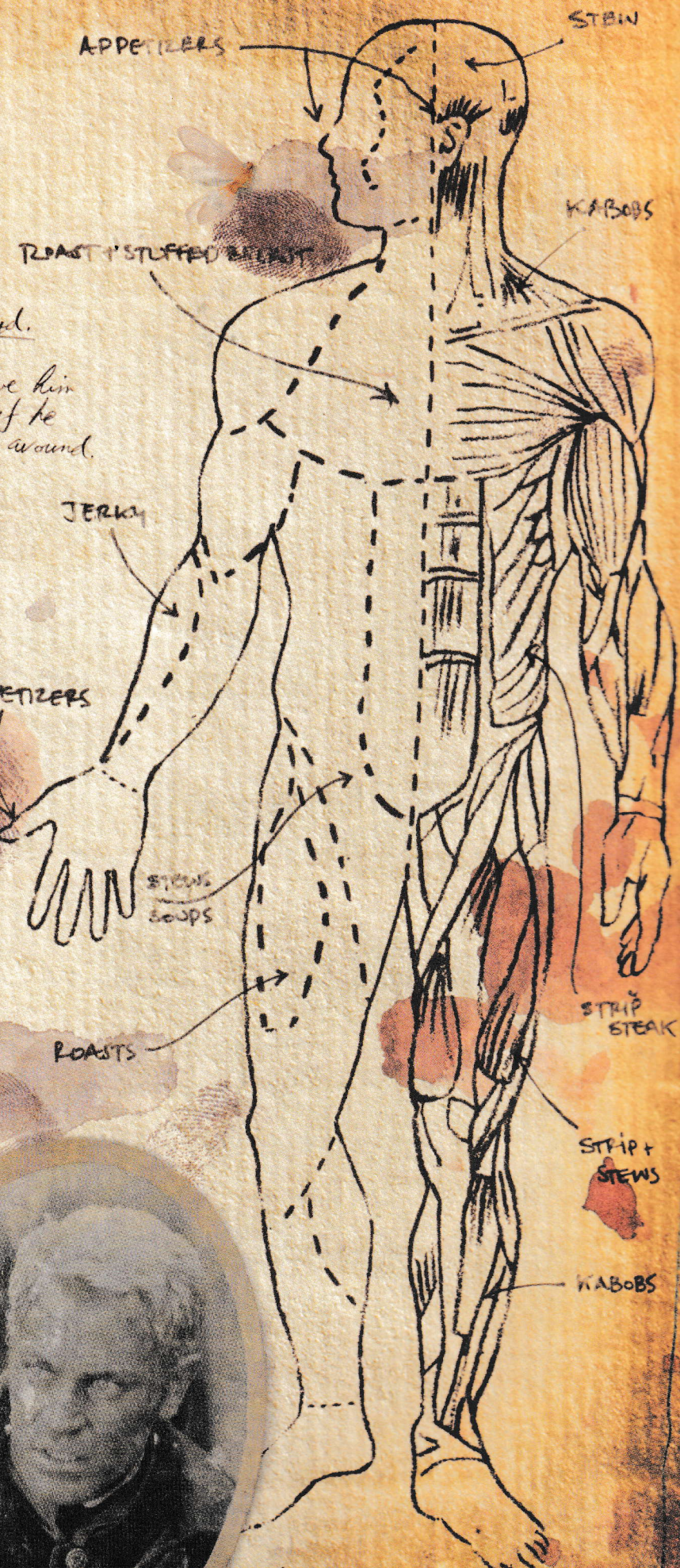
Pvt. Toffler

Probably could have stood a little more aging.



Pvt. Reich

Lean and tough,



Rio Sangria Kabobs

8-16 chunks of meat (either calf or shoulder)
2-3 onions
4-8 mushrooms
6 jalepenos
ground red chili
garlic
salt + pepper

Skewer meat, onions and mushrooms. Season with red chili, salt + pepper. Chop jalepenos fine and mash with tin of blood. Let kabobs soak in jalepeno sangria half a day. Cook over embers til firm and [illegible]

Butterfly Flank

1 leg good for 3-5 days
liver
lemon
mint
garlic
salt + pepper

Butterfly flank by cutting through flesh following line of femur and down to the bone. Cut meat away from bone - open the leg and scrape against the bone with a small knife. Remove any bone chips and fat. Flatten meat between rocks. Butterfly cut at thickest points. Mash lemon rind, garlic salt, pepper and mint. Remove liver carefully - do not sever. Bring liver to a boil in pot of water. When boiling, cut so juice fills pot. Mix in lemon mix and boil.
Soak meat in lemon/liver mix outdoors for half day until firm. Cook [illegible]'s length from [illegible] over.

Weendigo: an old Indian myth passed down through ancestors... a man eats the flesh of another... his enemy, usually... to steal his strength, his spirit.

Never kill more than you can carry

Stuffed Breast

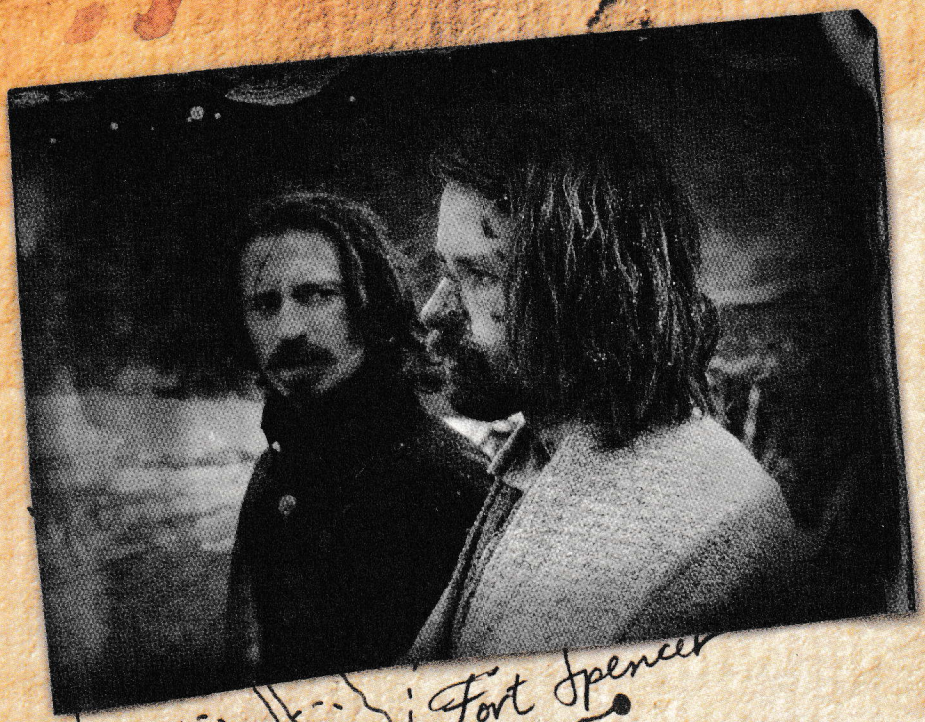
*Male cut only
females too fatty
1 breast good for 4-5 meals

Slice breast along collarbone to shoulders and down to sternum. Remove meat from breast plate by scraping with wooden spoon. Cut meat into even quarters and pocket into each quarter.

Stuffing

olives
onion
mushrooms
carrots
oil
sage
salt
pepper
toes (if plump)

Dice all fine - removing pits and olives, hearts from onions, stems from mushrooms and bones and nails from toes. Mix with oil, sage, salt and pepper. Beat till a mash.



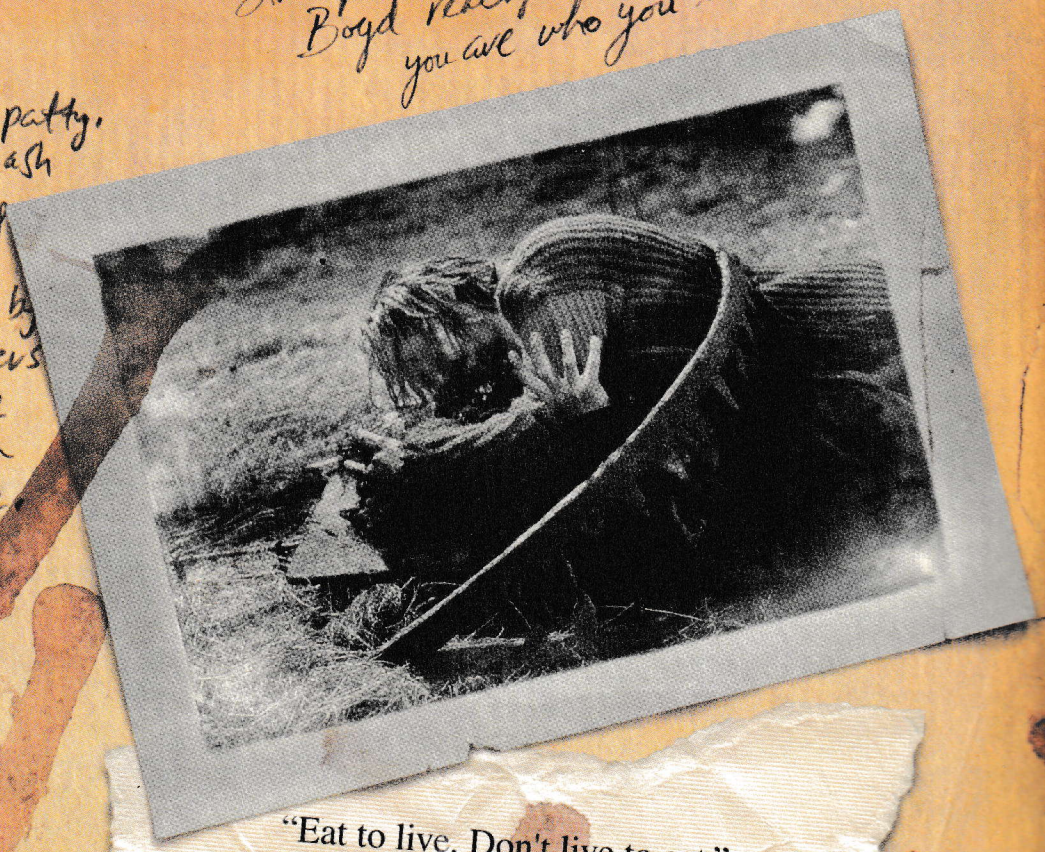
Always let the body set awhile
before removing limbs.
Smooth long strokes work best

After 5 days, return to
THE OTTER TAIL RANG
423 Broadway,
LARNED, KANS.

Calghan's Meat Patties

Good for left over scraps.
One handful good for one patty.
Grind meat, if no grinder, mash
with boot. Mix in salt and p
Ely Secret:
Drain sinus passage either by
scraping with spoon or fingers
Use to soak patties for the
night. Grill and eat with
tomatoes, onion + lettuce.

In a pinch,
Boyd realizes,
you are who you eat.



"Eat to live. Don't live to eat."

— *Ben Franklin*

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THE ADDRESS TO BE WRITTEN ON THIS SIDE

FOR FURTHER INFORMATION CONTACT:
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